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[IL/IL]; 10 Hadar Street, 84965 Omer (IL). HARTAL, Dov
[IL/IL]; 6 Ugarit Street, Tel Baruch, 69016 Tel-Aviv (IL).
ALBERT, Zvi [IL/IL]; 14 Keren Kayemet Street, 27093
Kiryat Bialik (IL).

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(74) Agents: MUSHKIN, Noam et al.; Intellectual Property Department, P.O.Box 1646, 84100 Omer (IL).

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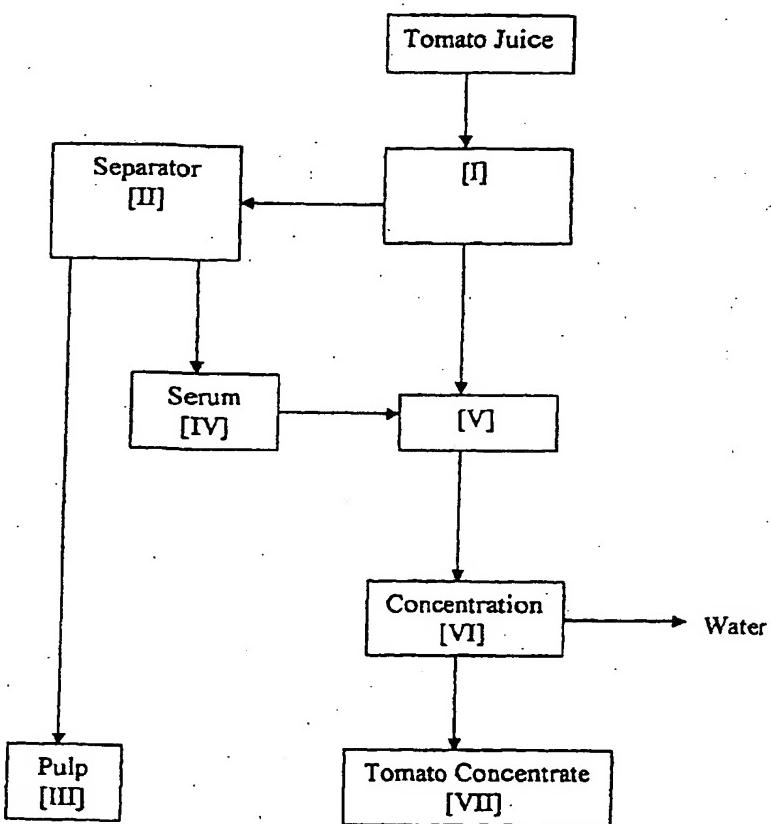
(71) Applicant (*for all designated States except US*): LY-CORED NATURAL PRODUCTS INDUSTRIES LTD.
[IL/IL]; P.O. Box 320, 84102 Beer-Sheva (IL).

(72) Inventors; and

(75) Inventors/Applicants (*for US only*): ZELKHA, Morris

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(54) Title: INDUSTRIAL TOMATO PROCESS AND PRODUCT OBTAINED THEREOF



(57) Abstract: The invention relates to a tomato pulp composition wherein the particle size is not greater than 2.5 which does not contain seeds or peels from the tomato and has a lycopene concentration which is 5 to 15 folds higher than the lycopene concentration in the tomatoes from which said pulp is obtained. The invention further provides an industrial process for obtaining tomato pulp and tomato concentrate from tomato juice. The invention further provides a method for controlling the viscosity and lycopene concentration of tomato products, tomato concentrate or modified tomato juice, by separating a part of the pulp from the tomato juice from which said tomato products are obtained.

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